Honey Butter Steakhouse Rolls

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
18 rolls, ≈75 g dough each, with honey butter	≈1 h	≈4 h 30 min	350 °F (177 °C)	319 kcal · 210 mg Na · 7 g protein

EQUIPMENT
13×9 in cake pan · 9 in round cake pan · Small saucepan · Bench scraper · Scale · Probe thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
	TANGZHONG (FLOUR PASTE)			
1	Bread flour, King Arthur	40 g	⅓ cup	In the saucepan over medium, whisk the flour, milk and water nonstop until it's a thick paste and the whisk leaves lines, 1–3 min. Scrape it into a large bowl and cool to room temp, ≈20 min.
	Milk, whole	120 g	½ cup	
	Water	54 g	3½ tbsp	
	DOUGH (KNEADED BY HAND)			
2	Milk, whole*, warm, 90–95 °F*	240 g	1 cup	While the paste cools, stir the yeast into the warm milk. Let it stand until foamy, ≈10 min.
	Active dry yeast*, or instant*	18 g	2 tbsp	
3	Eggs*, room temp*	100 g	2 large	Pour the foamy yeast milk and the eggs into the cooled paste and whisk smooth. Add the flour, sugar and salt and stir with a spatula until no dry flour is left. It will be stiff and shaggy.
	Bread flour, King Arthur	640 g	5⅓ cups	
	Granulated sugar	112 g	½ cup + 1 tbsp	
	Kosher salt, Morton	6 g	1¼ tsp	
4				Turn the dough onto a lightly floured counter. Knead: push it away with the heel of your hand, fold it back over, give it a quarter turn, and repeat. It's sticky at first; scrape it up with the bench scraper and dust on as little flour as you can. Knead until smooth and springy, ≈10 min.
5	Butter, unsalted*, very soft*	84 g	6 tbsp	Pat the dough flat, dot it with the butter and fold it over. Squeeze and knead until the butter disappears and the dough is smooth again, 5–8 min. It turns slippery and tears, then comes back together. Put it in a clean bowl, cover and let rise until doubled, 1–2 h.
	SHAPE + BAKE			
6				Grease both pans. Divide the dough into 18 pieces of ≈75 g. Cup your palm over each piece and roll it in circles on the counter into a tight, smooth ball.
7				Set 12 balls in the 13×9 pan (3 rows of 4) and 6 in the round pan (1 in the center, 5 around). Cover with a damp towel and let rise until puffy, nearly doubled and touching, 1–2 h. Heat the oven to 350 °F (177 °C) for the last 30 min.

Source: Joshua Weissman, Quick & Easy Dinner Rolls (tangzhong), doubled; his Texas Roadhouse honey butter, simplified

#	INGREDIENT	MASS	VOLUME	PROCEDURE
8	Egg	50 g	1 large	Whisk the egg and milk and brush it gently over the tops. Bake both pans side by side on the middle rack until rich golden brown and a center roll reads 190 °F (88 °C), 28–30 min.
	Milk, whole	30 g	2 tbsp	
9	Butter, unsalted	28 g	2 tbsp	While they bake, melt the butter with the honey. Brush it over the rolls the moment they come out.
	Honey	21 g	1 tbsp	
HONEY BUTTER, TO SERVE				
10	Butter, unsalted, *soft*	168 g	1½ sticks	During the second rise, whisk the soft butter, salt, honey, powdered sugar and cinnamon (if using) in a bowl until fluffy and pale, 2–3 min. Serve at room temp with the warm rolls.
	Kosher salt, Morton	2.4 g	½ tsp	
	Honey	40 g	2 tbsp	
	Powdered sugar	30 g	¼ cup	
	Cinnamon, ground, *optional*		½ tsp	

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Bread flour, King Arthur	680 g	2,493	–	91
Milk, whole	390 g	238	168	12
Active dry yeast	18 g	59	9	7
Eggs	100 g	143	142	13
Granulated sugar	112 g	433	1	–
Kosher salt, Morton	8.4 g	–	3,360	–
Butter, unsalted	280 g	2,008	31	2
Egg	50 g	72	71	6
Honey	61 g	185	2	0
Powdered sugar	30 g	117	1	–
Total		**5,747**	**3,785**	**132**
Per serving (1/18)		**319**	**210**	**7**

Nutrition: USDA FoodData Central: Branded Foods labels (King Arthur Bread Flour, Morton) and SR Legacy (whole milk, active dry yeast, sugar, egg, butter, honey, powdered sugar). The honey butter is counted, split over 18 rolls. Water, cinnamon and the pan grease not counted.

NOTES

- Why so soft: the cooked flour paste (tangzhong) holds extra water, so the rolls are fluffier and stay soft at least a day (Cook's Illustrated). His version won a 42-taster dinner roll bake-off (The Pancake Princess).
- Changes from his recipe: doubled (his makes 9 in a 9×9 pan); kneaded by hand instead of in the mixer, butter worked in after the dough is smooth, as he does; a honey-butter brush instead of plain butter and flaky salt. His charred-cinnamon honey butter is simplified (no vanilla bean, pepper or nutmeg; one honey) and made with unsalted butter: the ½ tsp Morton stands in for the salt in 1½ sticks of salted (≈1,080 mg sodium, USDA).
- Eggs: the mediums on hand run ≈44 g, so weigh out 100 g for the dough. Instant yeast works the same way here.